

RECIPE | CUCUMBERS

CUCUMBER PICO TOSTADAS



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Recipe created by Laurel Perry

INGREDIENTS

For the cucumber pico de gallo:

- 1 dry pint Pure Flavor® Uno Bites™ Nano Cucumbers, diced
- ½ cup red onion, diced
- ¼ cup cilantro, chopped
- 1 jalapeño, seeded and diced
- 1 ½ tbsp lime juice
- 1 tsp sugar
- ½ tsp salt

For the tostadas:

- 4 corn tortillas
- 1 cup refried beans
- ½ cup cheese, shredded
- 1 large avocado, sliced
- Olive oil spray
- Salt and pepper, to taste



TOTAL TIME

30 minutes

PREP TIME

10 minutes

COOK TIME

20 minutes

SERVES

4

COOKING LEVEL

Easy

DIRECTIONS

1. Preheat 425° F. Line up the tortillas on a baking sheet lined with parchment paper. Mist them with olive oil spray. Bake until golden and crisp, about 10 to 12 minutes.
While the tortillas are baking, stir together the pico de gallo ingredients in a small bowl.
2. Heat refried beans in the microwave for about 2 minutes or on the stove for about 5 minutes.
3. Once the tortillas are warm, spread each with ¼ of the beans and top with cheese. Return to
4. the oven for 5 minutes to melt the cheese. Top each tostada with ¼ of the avocado and the cucumber pico de gallo before serving.